

Specials

SHORT RIB TACOS

Slow-roasted beef short rib, maple-ginger BBQ sauce, jicama slaw, house-made pickled shallots. With greens. GFO
13.9 (2) | 19.9 (3)

LAND + SEA NY STRIP*

12 oz. USDA Choice Braveheart Black Angus Beef[®], 3 crab-stuffed shrimp, lemon butter. Garlic whipped potatoes and steamed spinach. GF \$41.9

RED CHIMICHURRI BRANZINO

Certified sustainable. Pan seared, house-made red chimichurri. Garlic whipped potatoes and steamed broccoli. GF \$34.9

SEASONAL CATCH: BRANZINO

Certified sustainable. Choice of topping and two house-made sides. GF \$32.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan, ricotta. GFO VO \$24.9

3-LAYER CHOCOLATE CAKE

Chocolate cake layered with smooth, dark chocolate ganache. \$11.9

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, fresh lime. \$14
• hot + citrusy •

FATHER'S OLD FASHIONED

Knob Creek Bourbon, aged maple syrup, Angostura bitters. \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies. **Fried items assume cross-contamination with some or all of the following allergens: shellfish, fish, poultry, dairy, and sesame.